

**Amendments to the Claims:**

Please amend claims 1, 4, 7, 17, and 21 as indicated below. Pursuant to 37 CFR 1.173 (reissue application amendments), all changes are shown relative to issued U.S. Patent No. 6,016,740, wherein additions are shown in underlined text and deletions are shown between brackets. Only the claims currently being amended are shown. See 37 CFR 1.173(b)(2) and MPEP § 1453(II).

1. (Thrice Amended) A filtering device for an espresso-type coffee maker of the type having a spout to deliver heated water under high pressure to finely ground coffee beans to brew coffee therefrom, and a receptacle to receive brewed filtered coffee, means defining a flow path between said finely ground beans to said receptacle, comprising:

a [metallic] permanent filter in said path of heated coffee passing to the receptacle which filter has openings sized to filter out the fine espresso coffee grounds having a size of 0.3 mm or less; and

at least one layer of filter paper in the path of the heated coffee passing to the receptacle, the at least one layer of filter paper having a filter thickness sufficient to effectively remove and trap lipids from the heated coffee.

4. (Thrice Amended) In an espresso-type coffee maker of the type that delivers heated water under [3 to 15 bars of] elevated pressure to a pan in which finely ground coffee beans are present and from which brewed coffee is removed through a permanent filter having openings sized to filter coffee grounds having a size of 0.3 mm or less, the improvement of a disposable paper filter across the flow path of the brewed coffee, said paper filter being of a thickness and size so as to effectively remove and trap lipids and fine grounds from the brewed coffee and to reduce the lipids in the brewed coffee [by at least 50%] and wherein said paper filter is sized and shaped to fit over and adjacent the top of said permanent filter between said permanent filter and said finely ground coffee and said finely ground coffee is positioned above and on said paper filter so that the paper filter also serves to aid in removing, in a single operation, the used grounds as well as the paper filter from the coffee maker.

7. (Twice Amended) [The] A method of making lower lipids containing brewed coffee liquid in an espresso-type coffee maker of the type that makes coffee liquid by passing heated water under elevated pressure [of 3 to 15 bars] through finely ground coffee beans held above a permanent filter having openings sized to filter coffee grounds having a size of

0.3 mm or less, the method comprising the steps of placing disposable paper coffee filter material, of the type that may absorb lipids, and of a size and shape to cover the permanent filter in the maker atop and covering the permanent filter, placing the finely ground coffee beans atop said paper coffee filter material and passing heated water at [a pressure of 3 to 15 bars] an elevated pressure through, sequentially, the coffee beans, [and through] said paper filter material, and said permanent filter to create brewed coffee liquid and to allow lipids therefrom to be absorbed by said paper filter material so as to make lower lipid containing coffee liquid.

17. (Twice Amended) A method of making lower lipids containing brewed coffee liquid in an espresso-type coffee maker of the type having a spout to deliver heated water under elevated pressure to finely ground coffee beans to brew coffee therefrom, a receptacle to receive brewed coffee, and a flow path defined between said finely ground beans to the receptacle including a permanent filter having openings sized to filter coffee grounds having a size of 0.3 mm or less in the flow path, comprising:

placing at least one layer of filter paper in the flow path; and  
passing heated water at an elevated pressure sequentially through the finely ground coffee beans, the at least one layer of filter paper, and the permanent filter to the receptacle;  
wherein the at least one layer of filter paper has a filter thickness sufficient to effectively remove and trap lipids from the coffee beans.

21. (Thrice Amended) A filter for use in an espresso-type coffee maker of the type having a spout to deliver heated water under elevated pressure to a pan in which finely ground coffee beans are present and from which brewed coffee is removed through a permanent filter having openings sized to filter coffee grounds having a size of 0.3 mm or less, the filter comprising:

a layer of paper filter material of a size and shape to fit over and adjacent a top of the permanent filter between the permanent filter and the finely ground coffee beans, the paper filter material having a thickness to effectively remove and trap lipids and fine grounds from the brewed coffee and to reduce the trapped lipids in the brewed coffee.